



# *Sparkling Wines*

With wines you taste from driest to sweetest,  
with sparkling you begin with the best!



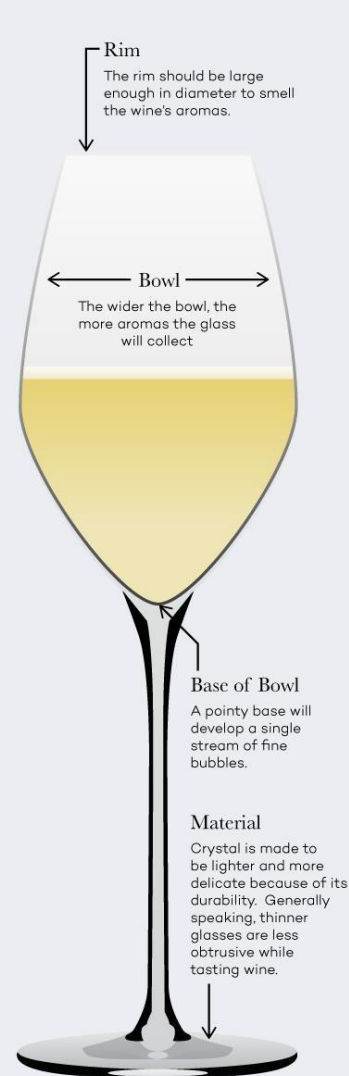
Serve chilled (47° – 50°).  
Place the bottle in an ice bucket for half an hour or place the bottle on its side in your refrigerator for four hours.

Storage – 50°, dark, slightly humid.  
Very light-sensitive.  
Good champagne usually can last 10+ years.

## Storing and Serving



# Quick Guide To CHAMPAGNE GLASSES



## *Flute*

Crémant, Cava, etc

This style of glass preserves the bubbles the most and is ideal for bone-dry (Brut, Extra-Brut and Brut Nature) sparkling wines.



## *Tulip*

Prosecco, Rosé, etc

This style of glass collects more floral aromatics with its wider bowl shape and is ideal for more aromatic, fruity sparkling wines.



## *Wide Tulip*

Aged Sparkling Wine

This style of glass collects more the aged flavors of biscuit and brioche found in fine sparkling wines such as vintage Champagne, Franciacorta, and Gran Reserva Cava.



## *Coupe Glass*

Vintage Design

This design was the popular style used in the 1950s. The bubbles disperse quickly making the wines taste softer and fruitier. This is a fun glass shape to try with sweet sparkling wines such as Asti Spumante.

# Food pairings

- Sparkling wines are high in acid and low in sugar (and alcohol)
- Pairs well with most foods except steaks and sweet desserts (except sweeter sparkling wines) Sweet goes with sweets
- Bubbles help to cleanse the palate
- Acidity refreshes the palate when paired with high fats and salty dishes.

Pair with: Potato chips, eggs, mushrooms, creamy cheeses, nuts.

Classic pairing is oysters.





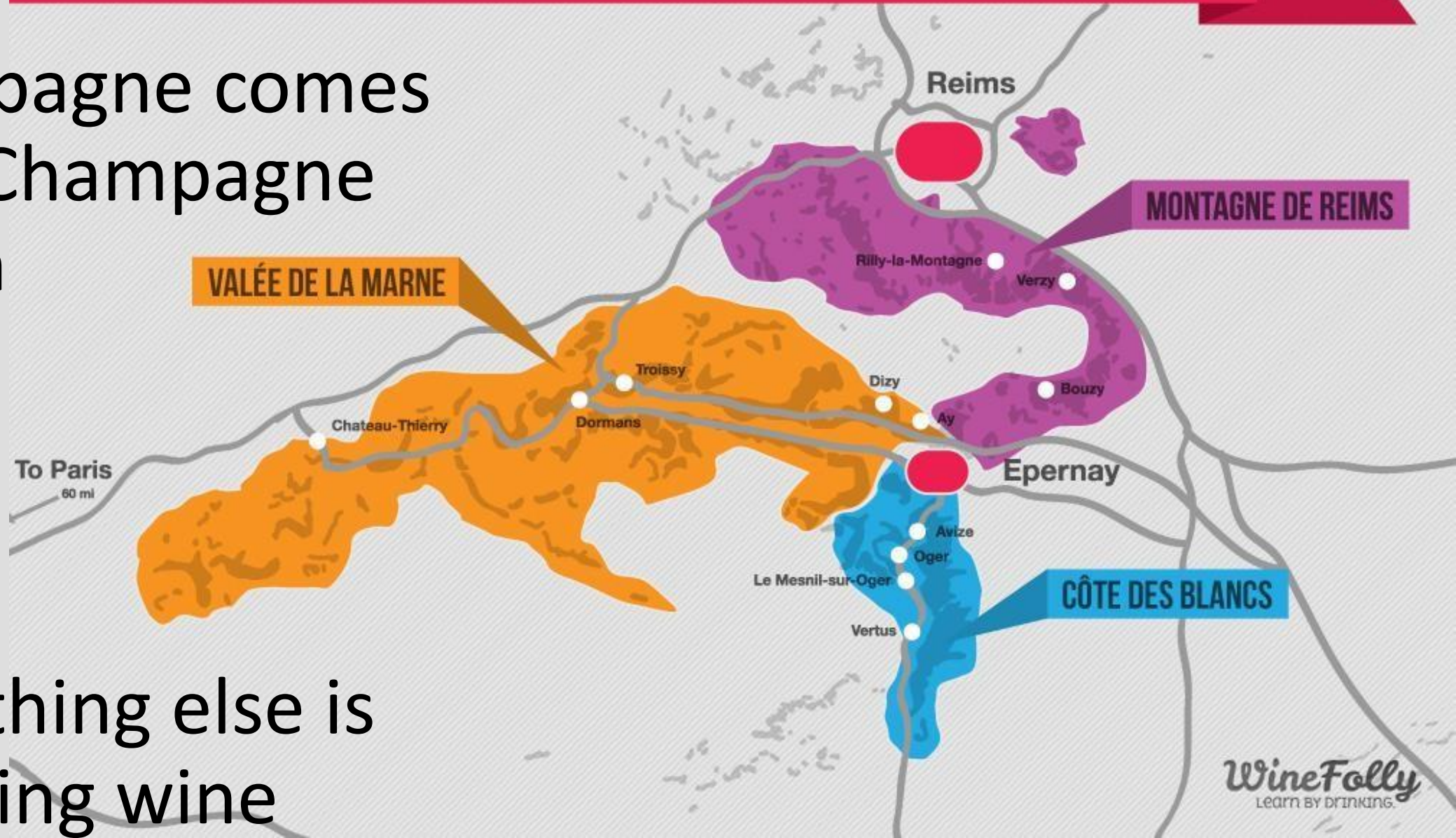
# Sweetness:

- Brut Nature
- Extra Brut
- Brut
- Extra Dry
- Sec
- Demi Sec
- Doux



# CHAMPAGNE MAP

Champagne comes from Champagne region



everything else is sparkling wine

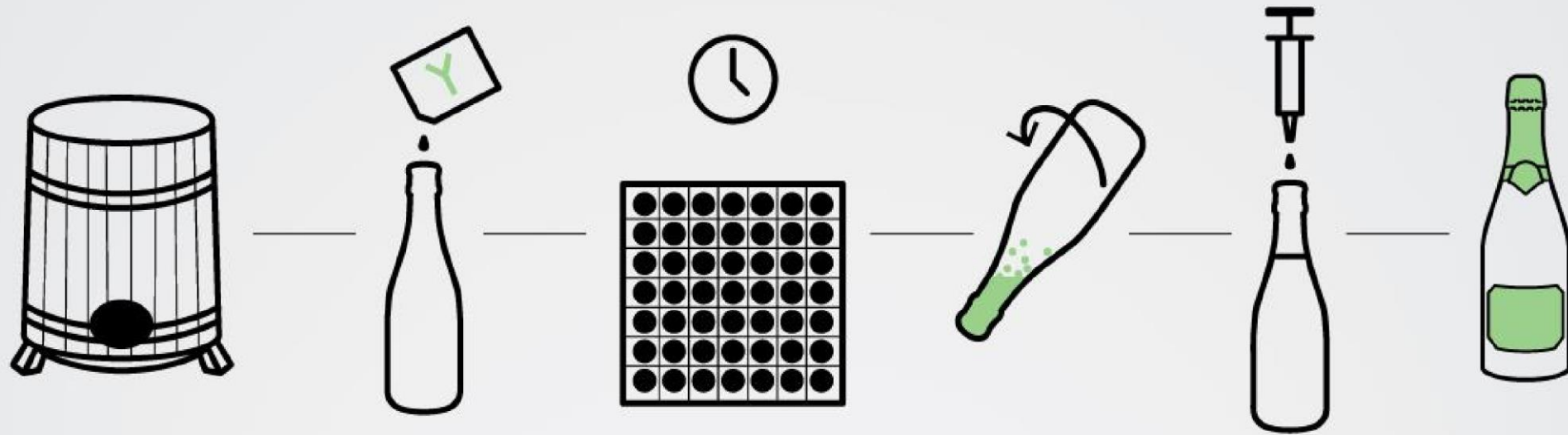






# Traditional Method

## SPARKLING WINE PRODUCTION



### CUVÉE

After wines complete the first fermentation, the winemaker creates a blend or "cuvée" with a selection of base wines.

### TIRAGE

Wines are bottled blended with a small mixture of yeast and sugar/must to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage.

### AGING

Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to about 5 years (depending on quality level).

### RIDDLING / DISGORGING

Bottles are rotated so that lees descend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out.

### DOSAGE

Some wine and sugar/must (called residual sugar-RS) is added back to the bottle. This mixture is also called Liqueur d'Expedition

**BRUT NATURE** 0-3 g/L RS

**EXTRA BRUT** 0-6 g/L RS

**BRUT** 0-12 g/L RS

**EXTRA DRY** 12-17 g/L RS

**DRY** 17-32 g/L RS

**DEMI SEC** 32-50 g/L RS

**DOUX** 50+ g/L RS



# Vintage vs. non-vintage

Champagne houses create a continuous house style by the blending of various vintages, to create the yearly non-vintage Champagne.

Vintage is made from a special year's harvest, when the wine maker determines the harvest is excellent.



# Champagne = Three Grape Varietals



Pinot Noir



Chardonnay



Pinot Meunier



# **Terms to know...**

- **Blanc de Blanc**
- **Blanc de Noir**
- **Crémant**
- **Cuvée**



# Brut Champagne & Crémant



Paired with caviar, potato chips and deviled eggs



# Blanc de Blanc & Blanc de Noir



Paired with crab claw and asparagus

# Cava & Prosecco



Paired with prosciutto and triple cream cheese  
and strawberry shortcake



# Cava - Indigenous Spanish grapes made in the Champagne method.

## Grape Varietals:

Xarel-lo

Parellada

Macabeo





## Region: Penedès (Catalan) DO Cava

○ The DO Cava is defined by a specific method of winemaking, rather than a geographical reference.

○ There are over six regions with the DO Cava designation, but 90% is from the Penedès





# Prosecco

## Charmat Method

## Main Varietal: Glera

# PROSECCO



### GRAPES

Prosecco is made with at least 85% Glera (aka Prosecco) grapes.

### QUALITY LEVELS

#### PROSECCO

**Prosecco D.O.G.** The most common Prosecco which can be made in both Veneto and Friuli-Venezia Giulia.

#### PROSECCO VALDOBBIADENE SUPERIORE

**Prosecco Conegliano Valdobbiadene Superiore D.O.G.** Grapes come from a smaller, more focused growing area between Valdobbiadene and Conegliano on steep hillsides. These hills produce some of the most concentrated Prosecco wines.

#### COLLI ASOLANI

**Colli Asolani D.O.G.** Across the river from Conegliano-Valdobbiadene region is a smaller hillside region producing excellent wines with the same quality standards labeled Colli Asolani on the bottle.

#### PROSECCO VALDOBBIADENE SUPERIORE RIVE

**Prosecco Conegliano Valdobbiadene Superiore Rive D.O.G.** Wines made from specific communes or vineyards within Conegliano-Valdobbiadene. There are 63 communes that can be labeled as such.

#### SUPERIORE DI CARTIZZE

**Valdobbiadene Superiore di Cartizze D.O.G.** A micro region of just 285 acres just outside of Valdobbiadene (towards the West side) that's commonly considered to be one of the finest terroirs for Prosecco in the world.

### SWEETNESS LEVELS

**BRUT**  
Up to 12 grams/liter

**EXTRA DRY**  
Between 12-17 grams/liter

**DRY**  
Between 17-32 grams/liter

\*These are often average sugar levels in g/l per 100ml serving of wine



### PROSECCO GLASS

#### TULIP GLASS

Prosecco is best served cold in a tulip style sparkling wine glass.



WINE FOLLY

<http://winefolly.com/learn/wine/prosecco>



Italy!